

TABLE IV—ALLOWANCES FOR DEFECTS IN SULTANA RAISINS—Continued

Defects	U.S. Grade A	U.S. Grade B	U.S. Grade C
Moldy .....	2	3	4
Substandard development and undeveloped .....	2	5	8
Appearance or edibility of product			
Slightly discolored or damaged by fermentation or any other defect not described above.	May not be affected ..	May not be more than slightly affected.	May not be more than materially affected.
Grit, sand, or silt .....	None of any consequence may be present that affects the appearance or edibility of the product.	Not more than a trace may be present that affects the appearance or edibility of the product.	

(c) “U.S. Grade C” is the quality of Sultana Raisins that have similar varietal characteristics; that have a fairly good typical color; that have a fairly good flavor; that show development characteristics of raisins prepared from fairly well-matured grapes; that contain not more than 18 percent, by weight, of moisture; and that meet the additional requirements as outlined in Table IV of this subpart.

(d) “Substandard” is the quality of Sultana Raisins that fail to meet the requirements of U.S. Grade C.

#### TYPE V—ZANTE CURRANT RAISINS

#### § 52.1856 Sizes of zante currant raisins.

Size designations are not applicable to Zante Currant Raisins.

#### § 52.1857 Grades of zante currant raisins.

(a) “U.S. Grade A” is the quality of Zante Currant Raisins that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from well-matured grapes; that have not less than 75 percent, by weight, of raisins that are well-matured or reasonably well matured; that contain not more than 20 percent, by weight, of moisture; and meet the additional requirements as outlined in Table V of this subpart.

TABLE V—ALLOWANCES FOR DEFECTS IN ZANTE CURRANT RAISINS

Defects	Maximum count	
	U.S. Grade A	U.S. Grade B
Pieces of stem .....	1 per 24 ounces .....	1 per 16 ounces.
Seeds (in Seeded style) .....	12 per 16 ounces .....	15 per 16 ounces.
Maximum (percent by weight)		
Capstems—Zantes with capstems and loose capstems (include one Zante with each loose capstem).	1½ .....	2
Sugared .....	5 .....	10
Discolored, damaged, or moldy .....	5 .....	7
Provided these limits are not exceeded:		
Damaged .....	2 .....	3
Moldy .....	3 .....	4
Substandard Development and Undeveloped .....	2 .....	5
Appearance or edibility of product		
Slightly discolored or damaged by fermentation or any other defect not described above.	May not be affected .....	May not be more than slightly affected.

Grit, sand, or silt ..... None of any consequence may be present that affects the appearance or edibility of the product.

(b) "U.S. Grade B" is the quality of Zante Currant Raisins that have similar varietal characteristics; that have a reasonably good typical color; that have a good characteristic flavor; that have development characteristics of raisins prepared from reasonably well-matured and/or fairly well matured grapes; that contain not more than 20 percent, by weight, of moisture; and meet the additional requirements as outlined in Table V of this subpart.

(c) "Substandard" is the quality of Zante Currant Raisins that fail to meet the requirements of U.S. Grade B.

#### TYPE VI—MIXED TYPES OF RAISINS

#### § 52.1858 Grades of mixed types or varieties of raisins.

The grade of a lot of mixed types of processed raisins shall be the lower (or lowest) grade of any varietal type in the mixture based on the respective requirements for each type, except for moisture, in accordance with this subpart. Mixed types of processed raisins of U.S. Grade A, U.S. Grade B, or U.S. Grade C may contain not more than 18 percent, by weight, of moisture. Mixed types of processed raisins that as a mixture exceed 18 percent, by weight, of moisture are "Substandard."

#### Subpart—United States Standards for Grades of Dried Prunes

SOURCE: 21 FR 8177, Oct. 25, 1956, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

#### PRODUCT DESCRIPTION, VARIETAL TYPES, SIZES, GRADES

#### § 52.3181 Product description.

Dried prunes are prepared from sound, properly matured prune plums from which the greater portion of moisture is removed by drying. The dried prunes are cleaned to assure a wholesome product; they may be treat-

ed with water or steam; and a safe and suitable preservative may be added.

[30 FR 11596, Sept. 10, 1965. Redesignated at 42 FR 32514, June 27, 1977 and further redesignated at 46 FR 63203, Dec. 31, 1981]

#### § 52.3182 Varietal types of dried prunes.

(a) *Type I.* French; or Robe; or a mixture of French and Robe.

(b) *Type II.* Italian.

(c) *Type III.* Imperial; or Sugar; or a mixture of Imperial and Sugar.

(d) *Type IV.* Any other types; or mixtures of any types other than mixtures in Type I and Type III of this section.

#### § 52.3183a Styles of dried prunes.

(a) Whole Unpitted—from which pits have not been removed.

(b) Whole Pitted—from which pits have been removed.

[30 FR 11596, Sept. 10, 1965. Redesignated at 42 FR 32514, June 27, 1977 and further redesignated at 46 FR 63203, Dec. 31, 1981]

#### § 52.3183b Count-sizes of whole unpitted dried prunes.

(a) *Count-sizes.* Except for U.S. Grade A or U.S. Fancy, the count-sizes of dried prunes are not incorporated in the grades of dried prunes. The count-sizes of dried prunes in this subpart refer to the count (or number) of prunes per pound of dried prunes. The various sizes of dried prunes for the respective varietal types are commonly designated as follows, but may be designated by other numerical expressions:

(1) *Type I; Type IV.* 30/40, 40/50, 50/60, 60/70, 70/80, 80/90, 90/100, 100/120, 120 and over.

(2) *Type II.* 25/35, 35/45, 30/40, 40/50, 50/60, 60/70, 70/80, 80/90, 90/100.

(3) *Type III.* 15/20, 18/24, 20/30, 30/40, 40/50, 50/60, 60/70.

(b) *Recommended size nomenclature.* The following size nomenclature is recommended for the respective "count-sizes" of dried prunes:

Extra large ... Average: Not more than 43 prunes per pound.